

India Pale Ale

Source: Josh Grosse (jdg00@amail.amdahl.com)

Digest: 2/13/92

Ingredients:

- *
- * 9 pounds Pale Malt
- * 3/4 pound Crystal Malt
- * 1/2 pound Carapils Malt
- * 1-1/2 ounce (4.9%) Kent Goldings (60 Minutes)
- * 1-1/2 ounce (4.9%) Kent Goldings (15 Minutes)
- * 1/4 ounce Kent Goldings (dry)
- * 1 teaspoon Irish Moss (15 Minutes)
- * 2 teaspoons Gypsum
- * 2 ounces Oak Chips
- * Wyeast 1059 American Ale
- *

extract : 1 lb 100% malt

Procedure:

Mash pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of 1059 starter. Dry hop in the secondary fermenter. The beer will clear in the bottle.

Comments:

I've fallen head over heels in love with 1059 American Ale Yeast. I find it gives wonderful pear and raspberry aromatics, and if I have a carboy filled to the shoulder, I *don't* need a blow-off tube. It gives a very gentle fermentation with a relatively short thick krausen. Worts in the

1.050's take 5-6 days. I get the same type of fermentations at 60 F or 72 F.

It does take this yeast a little while to clear. I find it clears faster

in the bottle than in the secondary, so I only use a secondary for a few

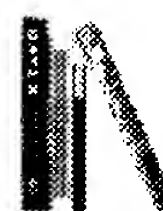
days as my "dry hop tun".

Specifics:

Primary Ferment: 7 days

Secondary Ferment: 5 days

Stout Billy's Recipe Book



Richard's Red

Ingredients:

5 lb 2 row
1 lb munich
1 lb dark crystal
1 lb cara-pils
1 lb toasted 2 row
1.33 oz olympic hops at boil
2/3 oz cascade as power cut
ale yeast
oak chips

Procedure:

Toast the 2-row grain for 10 minues in an oven preheated at 350 before crushing.

Cover crushed grains with 130 degree water, w hich will stabilize at 123. Add boiling water to bring to 158 for another half-hour or until conversion is complete.

Toss the hops in the fermenter along with the wort, & add the oak as well (i suggest leaving them all in cheesecloth bags). transfer the oak chips to your secondary as well. If you use a keg, toss them in. r an hour and a half. Every 10 minutes or so wring out the grain bag, & stir it around. This may be cut to as short as one-half hour if you use an iodine test and it confirms conversion.

WRinge out the grain and put it into a collender (sp?), sieve, or strainer over the water. Slowly pour another gallon (or whatever it takes to get to 5 gallons, depending upon how much you boil off, have already boilded, etc.) of 170 degree water through it to wash off remainng sugars.

Raise to boil, add hops and extract as usual.

Steam the oak chips to sterilie them--i put a bit of water into a pan, and hold them above in a strainer with a lid over it for about 10 minutes.

Toss the hops in the fermenter along with the wort, & add the oak as well (i suggest leaving them all in cheesecloth bags). transfer the oak chips to your secondary as well. If you use a keg, toss them in. hould do. Sparge grains into the brew pot.

I fetched my water from a local Water Mart. This is Reverse Osmosis (RO) water, and could be too thin for a (India) Pale Ale. Thus, I add gypsum. I could have added Burton Water Salts at the expense of quaffability.

Boil wort for 1 hour. Add the Cascade hops and Irish Moss after the boil and for 5-10 minutes to sanatize, as well as obtain flavor instead of mearly imparting aroma.

I did not use a yeast started since the liquid American Ale yeast was less than one month old when purchased.

Age four weeks in the bottle.

Specifics:

N/A

Comments:

This is the all-grain version of the previous recipe.

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